Snapper Veracruz

Serves: 6

Ingredients:

6 8-ounce snapper fillets
melted butter
salt & pepper
2 cups Veracruz sauce

VERACRUZ SAUCE
1 tablespoon chopped garlic
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup diced tomato
2 tablespoons tomato paste
1/4 cup sliced green olives
1/2 cup olive oil
1/2 cup Chablis wine
1 teaspoon oregano
1/2 cup water

Preparation:

TO PREPARE VERACRUZ SAUCE:
1) Saute onion and garlic in olive oil until soft.
2) Add all remaining ingredients, mix well.
3) Bring to boil and simmer 10 minutes.

TO PREPARE FISH:
1) Place fish fillets on a baking pan, skin side down. Baste fish with melted butter. Sprinkle with salt and pepper.
2) Pour Veracruz sauce over snapper filets.
3) Bake at 350°F for 15 - 20 minutes, until fish flakes easily. Serve.

Chef's Tip

For a new flavor sensation, roast the garlic before adding to sauce.